

**S. FOXALL.**



PEWTER MOULDS.



CROWN.



DOUBLE CROWN.

**114 & 116, MARYLEBONE LANE, LONDON, W.**

GILLINGHAM AND HENRY, PRINTERS, KENTISH TOWN ROAD, LONDON, N.W.

**FOXALL'S**  
Patent Self-Acting Blowing Apparatus

*For Gas-fitters, Plumbers, Braziers, Painters, &c.*

**DIRECTIONS.**

Fill the boiler half full; fill the lamp three parts full; use Methylated Spirits in both boiler and lamp; use common lamp cotton for wick of lamp. Keep the wick well in front of the jet to prevent the blast from jumping. In less than one minute from time of lighting, the blast will be emitted; to strengthen the blast pull up the wick; to extinguish the blast blow gently on the flame of the lamp from underneath.



## FOXALL'S BLOWING APPARATUS

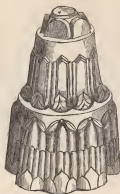
Possesses the following advantages.—Extreme simplicity, lightness, durability. It is cheaper than the old method of blowing. It does the work more quickly, the flame is smokeless and will not discolour the finest work. A safety valve is attached to each apparatus. Each lamp is tested before sending out.

each apparatus. Each lamp is tested before sending out.						<i>a.</i>	<i>b.</i>
No. 1	will burn	$\frac{3}{4}$ of an hour	...	...	...	3	3
No. 2	..	1 hour	...	...	...	4	0
No. 3	..	$1\frac{1}{4}$ ..	...	...	...	5	0
No. 4	..	$1\frac{1}{2}$ ..	...	...	...	6	0
No. 5	..	$1\frac{3}{4}$ ..	...	...	...	8	6

Winged as above, 6d. each extra.



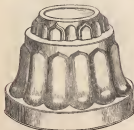
F—Round, 1 ½ 2 pt.



R—Round, 4 pt



G—Round, 1 ½ 2 3 4 pt.



F 3—Oval, 2 ½ 3 pt.  
Made with Pipe when required.



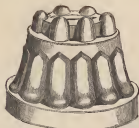
F 4—Oval, 2 ½ 3 pt



F 5—Oval, 2 ½ 3 pt.



F 6—Oval, 2 ½ 3 pt.



F 7—Oval, 2 2½ 3 pt.



F 8—Oval, 2 2½ 3 pt.



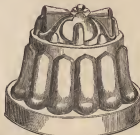
F 9—Oval, 2 2½ 3 pt.



F 60—Oval, 2 2½ 3 pt.



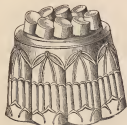
F 72—Round, 2 2½ 3 pt.



F 61—Oval, 2 2½ 3 pt.



F 73—Round, 2 2½ 3 pt.



F 13—Oval, 1 1/2 2 pt



F 47—Oval, 1 1/2 2 pt



F 14—Oval, 1 1/2 2 pt.



F 15—Oval, 1 1/2 2 pt.



F 51—Oval, 1 1/2 2 pt



F 16—Oval, 1 1/2 2 pt.

F 17—Round, 1 qt  
Also made with lining as Belgrave mould

F 50—Oval, 1 1/2 2 pt

F 18—Oval, 1 qt.  
Also made with lining as Belgrave Mould.



F 19—Round,  $\frac{1}{2}$   $\frac{1}{2}$  pt.



F 20—Round,  $\frac{1}{2}$   $\frac{1}{2}$  pt.



F 21—Round,  $\frac{1}{2}$   $\frac{1}{2}$  pt.



F 22—Round,  $\frac{1}{2}$   $\frac{1}{2}$  pt.



F 23—Oval,  $\frac{1}{2}$   $\frac{1}{2}$  pt.



F 24—Oval,  $\frac{1}{2}$   $\frac{1}{2}$  pt.



F 25—Oval,  $\frac{1}{2}$   $\frac{1}{2}$  pt.



F 26—Oval,  $\frac{1}{2}$   $\frac{1}{2}$  pt.



F 27—Round,  $\frac{1}{2}$   $\frac{1}{2}$  pt.



F 28—Round,  $\frac{1}{2}$   $\frac{1}{2}$  pt.



F 29—Round,  $\frac{1}{2}$   $\frac{1}{2}$  pt.



F 30—Round,  $\frac{1}{2}$   $\frac{1}{2}$  pt.

1-

1/2

1/4



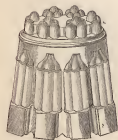
F 95—Oval, 1 1½ 2 pt.



F 96—Oval, 1 1½ 2 pt.



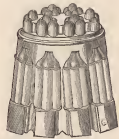
F 97—Oval, 1 1½ 2 pt.  
Made with Pipe when required.



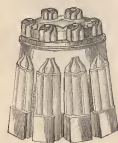
F 37—Oval, 1 1½ 2 pt



F 77—Oval, 1 1½ 2 3 pt



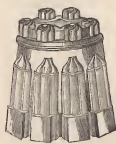
F 70—Round, 1 1½ 2 pt.



F 74—Oval, 1 1½ 2 pt.



F 12—Oval, 1 1½ 2 pt.



F 76—Round, 1 1½ 2 pt.

Made with Pipe in Cover, and  
Handle for Ice Mould when required



F 119—Round Melon Mould,  
4 4½ 5 5½ 6 6½ in. dia.



F 120—Round, 1 1½ 2 pt



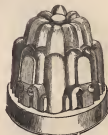
F 121—Round, 1 1½ 2 pt.



F 62—Round, 2 3 pt



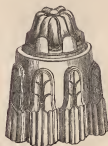
F 65—Round, 1½ 2 3 4 pt



F 71—Round, 1½ 2 2½ pt.



F 62—Round, 1 1½ 2 pt



F 53—Round, 1 1½ 2 pt.



F 109—Round, 1 1½ 2 pt.





F 31—Hexangular Mould, 1 1/2 2 3 pt.



F 36—Oval Melon Mould, 5 1/2 6 6 1/2 7 1/2 8 9 in. long



F 34—2 3 pt.



F 63—Oval, 1 1 1/2 2 1/2 3 pt.



Coree.



F 123—Round Pie Hoop,  
2 2 1/2 2 1/2 3 in. dia.



F 64—Oval, 1 1 1/2 2 1/2 3 3 1/2 pt.



F 118—Scudlet Mould,  
Oval, 7 1/2 8 8 1/2 9 1/2 in. long  
Round, 6 6 1/2 7 1/2 8 in. dia.



F 327—Oval Pie Mould,  
5 1/2 6 1/2 8 8 1/2 9 1/2 10 in.



F 328—Oval Pie Mould,  
5 1/2 6 1/2 8 8 1/2 9 1/2 10 in.



F 46—Oval Pie Mould,  
5 1/2 6 1/2 8 8 1/2 9 1/2 10 11 12 in. long.



F 329—Round Pâté, 4 in. dia.



F 330—Square Pie, 4 1/2 in.



F 331—Round Pie Hoop,  
2 2 1/2 2 1/2 3 in.



F 45—Round Pie Mould,  
4 1/2 6 7 8 8 1/2 9 1/2 in. dia.

# TIN OR COPPER BORDER MOULDS.



F 10 { Oval, 6 6½ 7½ 8½ in. long.  
Round, 6½ 6 6½ 7½ dia.



F 32 { Oval, 6 7 7½ 8 in. long.  
Round, 5 5½ 6 6½ 7 in. dia.



F 11 Oval, 7½ 8½ long.



F 110 { Oval, 6 7 7½ 8 in. long.  
Round, 5½ 5 5½ 6 6½ 7 in. dia.



F 33 { Oval, 6 7 7½ 8 in. long.  
Round, 5 5½ 6 6½ 7 in. dia.



F 111 { Oval, 6 7 7½ 8 in. long.  
Round, 4½ 5 5½ 6 6½ 7 in. dia.



F 112 { Oval, 6½ 7½ 8 8½ long.  
Round, 5½ 6 6½ 7 in. dia.



F 118 { Oval, 5½ 6½ 7 in. long.  
Round, 5½ 6 6½ in. dia.



F 113 { Oval, 6½ 7½ 8 8½ in. long.  
Round, 5½ 6 6½ 7 in. dia.



F 114 { Oval, 3½ 6 7 8 in. long.  
Round, 5 5½ 6 6½ dia.



F 117 { Oval, 5½ 6 6½ in. long.  
Round, 5 5½ 6 in. dia.



F 115—Oval, 7 8 in. long.



F 240 { Boston Round, 6½ in. dia.  
" Oval 7½ in. long.  
Doriels on top as illustrated



F 251 { Round, 5½ dia.  
Oval, 7 in. long  
For Flowers' Eggs or Sweets.



F 256—PICCOLO MOULD,  
6½ in., 4½.



F 50—Oval, 1 1/2 2 pt.



F 67—Round, 1 1/2 2 pt

F 75—Oval, 1 1/2 2 pt.  
Made with Pipe when required.

F 90—1 1/2 2 pt.



F 86—Oval, 1 1/2 2 pt



F 100—1 1/2 2 pt.



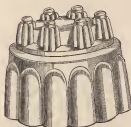
F 88—1 1/2 2 pt.



F 108—1 1/2 2 pt



F 86—Oval, 1 1/2 2 pt.

F 106—Oval,  $1\frac{1}{2}$  2  $2\frac{1}{2}$  pt.F 104—2  $2\frac{1}{2}$  3 pt.F 138—Oval,  $1\frac{1}{2}$  pt.F 102—Oval,  $1\frac{1}{2}$  2  $2\frac{1}{2}$  pt.F 107— $1\frac{1}{2}$  2  $2\frac{1}{2}$  3 pt.F 136—Oval,  $1\frac{1}{2}$  pt.F 103—Oval,  $1\frac{1}{2}$  2  $2\frac{1}{2}$  pt.F 108— $1\frac{1}{2}$  2  $2\frac{1}{2}$  3 pt.F 137—Oval,  $1\frac{1}{2}$  pint.



F 132—Oval, 1 pt



F 78—Round, 1 pt



F 131—Oval, 1 pt



F 82—Oval, 1½ 2 3 pt



F 79—Round, 1 pt.



F 134—Oval, 1½ pt.



F 59—Oval 1½ and 2 pt



F 80—Round, 1 pt.



F 135—Oval, 1 1½ pt.



F 125—Oval, 1 pt.



F 126—Oval, 1 pt.



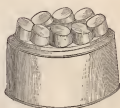
F 127—Oval, 1 pt.



F 128—Oval, 1 pt.



F 129—Oval, 1 pt.



F 134—Oval, 1 pt.



F 140—Round, 1 1/2 pt.



F 141—Round, 1 1/2 pt.



F 142—Round, 1 1/2 pt.



F 133—Oval,  $4\frac{1}{2}$  5  $5\frac{1}{2}$  6  $6\frac{1}{2}$  7  $7\frac{1}{2}$  8 in. long.  
Round, 3  $3\frac{1}{2}$  4  $4\frac{1}{2}$  5  $5\frac{1}{2}$  6  $6\frac{1}{2}$  in. dia.  
Made with Pipe when required



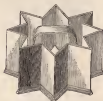
F 140—Tinsale Mould, 4  $4\frac{1}{2}$  5  $5\frac{1}{2}$  6  $6\frac{1}{2}$  in.



F 130—Oval, 1 pt.  
Made with Pipe when required.



F 214—Oval and Round, No. 1 2 3.



F 212—Round,  $3\frac{1}{2}$  5  $5\frac{1}{2}$  6  $6\frac{1}{2}$  7 in. dia.



F 213—Oval and Round, No. 1 2 3 4



F 215—With or without Cover, 3 pt.



Cover with Pipe for F 215 and F 216  
when made for Ice Moulds.



F 216 with or without Cover, 3 pt



F 332—Oval, 2½ in. long



F 310—2 in. dia.



F 333—Oval, 2½ in. long.



F 331—Oval, 2½ in. long.



F 201—Oval, 1 1½ 2 pt.



F 87—2 1 1½ 2 pt.



F 202—Oval, 1 1½ 2 pt.



F 203—Oval 1 pt.



F 180—Oval, 1 1½ 2 pt.



F 204—Oval, 1 pt.



F 200—Oval, 1 1½ 2 pt.



F 210—Oval, 2 pt.



F 211—Oval, 1½ 2 2½ pt.





F 181—Round Patty Pans,  
Plain and crinkled,

2 2½ 3 3½ 4 4½ 5 5½ 6 in. dia.

Wired Edge, Strong,

2½ 2¾ 3 3½ 3¾ 4 4½ 4¾ in.

Oval Patty Pans, plain & crinkled,

3 3½ 4 4½ 5 5½ 6 in.

Made also with wired edge.



F 182—Oval, Fluted Tart Pans,

6 7 8 9 10 11 12 in.



F 183—Plain Oval Tart Pans,

6½ 7½ 8½ 9½ 10½ 11½ 12½ in. long.



F 148—Seroy Cake Pan, 11 in. long.



F 147—Sponge Cake Pan, 12 in. long.



F 150—Round Bottom Sponge Cake Pan, 11 in. long.



F 151—French Roll Pan.



DIAMOND



HEART



TRIANGLE



CLUB



ROUND



OVAL

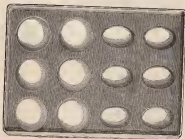


SQUARE



CRESCENT

F 152—Queen Cake Pans



F 153—Puff Pans, oval or round, with 6 or 12 hollows.



F 185—3½ long.



F 186—3½ long.



F 187—3½ long.



F 188—3½ long.



F 145—2½ long, one size only.



F 146—2½ 2½ 3½ long.



F 197—2 3 3½ in. long.



F 171—2½ in. long.



F 189—3½ in. long.



F 198—2½ long.



F 143—Pear 3 in. long.



F 144—Apple 2½ dia.



F 190—Rose 2½ dia.



F 94—2½ 3 in.



F 191—3½ in. long.



F 192—3½ long.



F 193—3½ in. long.



F 168—3½ long.



F 194—3½ long.



F 172—2½ 3 3½ 4 4½ long.



F 166—3 in. long.

17  
COPPER ENTRÉE AND SAVOIRIE MOULDS.



Artichoke, 2 in. dia.  
Bright Copper.



Tomatoe, 2 in. dia.  
Bright Copper.



Asparagus, 2 in. dia.  
Bright Copper.



F 101—2 in. dia.



EGG.  
F 176—1½ in. dia.  
Bright Copper.



BIRD.  
F 337—1½ 1½ 2 in.  
Bright Copper.



F 105—2 in. dia.



F 54—Round, 3¼ in. dia.



F 55—Round, 3¼ in. dia.



F 56—Round, 2½ in. dia.



F 315—2 in. dia.



F 316—2 in. dia.



F 317—2 in. dia.



F 318—2 in. dia.



F 230—2 in. dia.  
Bouche Cup.



F 330—Bouch Doré, 1½ in.  
Bright Copper.



F 321—1½ 1½ in. dia.



F 81—Oral, 3¼ in. long.



F 35—2½ in. dia.



F 36—Round, 2½ in. dia.



F 40—Rd., 2½ in. dia.



F 41—Oval, 3 in. long.



F 42—Oval, 3 in. long.



F 43—Round, 2½ in. dia.



F 44—Round, 2½ in. dia.



F 229—2 in. dia., Bouche Cup.

F 180—Round Bouche Cups  
1½ 1½ 1½ 1½ 2 2½ 2½ in. dia.

3½ in. dia.



F 189—3 in. dia.

F 252—2½ in. & 3 in. dia.,  
8/- per gross.

F 177—Peach, 2 in. dia.

F 37—Plain Darioi,  
1½ 1½ 1½ 2 2½ 2½ in. dia.Monsieu Mold, 1½ and 2 in.  
When straight sides 1½F 38—Fluted Darioi,  
1½ 2½ 2½ 3 in. dia.F 122—Fine Fluted Darioi,  
1½ 1½ 1½ 2 in. dia.F 320—Sourgen Darioi,  
1½ 2 in. dia.F 319—Oval Darioi,  
2½ long.F 323—Sandwich Pan,  
2½ x 1½

F 324—2 in. dia.



F 220—1½ 2 3 pt.  
5 6 7 in. dia., with or without cover or pipe



F 221—1½ 3 4 pt.  
5 5½ 6½ in. dia.



F 222—1½ pt.  
5 in. dia., with or without cover.



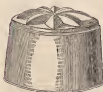
F 217—1½ pt., with or without cover.



F 218—1½ 2 3 pt.  
5 6 7 in. dia., with or without cover or pipe.



F 219—1½ pt., with or without cover.



F 223—1 1½ 2 3 4 pt.  
4 4½ 5½ 6 6½ in. dia.



F 224—1 1½ 2 3 4 pt.



F 232—Card Mould with Four Cutters.

F 205—Oval,  $\frac{1}{2}$   $\frac{1}{2}$  pt.F 206—Oval,  $\frac{1}{2}$   $\frac{1}{2}$  pt.F 207—Oval,  $\frac{1}{2}$   $\frac{1}{2}$  pt.F 208—Oval,  $\frac{1}{2}$   $\frac{1}{2}$  pt.

F 209—3 in. dia.

F 228— $\frac{1}{2}$  pt.F 229—2 $\frac{1}{2}$  in. dia.F 227— $\frac{1}{2}$  pt.F 254—1  $1\frac{1}{2}$  2 pt.F 250—Oval, 1  $1\frac{1}{2}$  2 pt.F 255—1  $1\frac{1}{2}$  2 pt.F 225—Ice Mould, 1  $1\frac{1}{2}$  2 3 4 pt.F 226—Ice Mould, 1  $1\frac{1}{2}$  2 3 4 pt.F 231—Ice Mould, 1  $1\frac{1}{2}$  2 3 4 pt.

# COPPER ENTREE MOULDS.



Rd. Bottom Cutlet Pan, 3 in. long.



Hare, 3 in. high.



Fancy Cutlet, 3 in. long.



Butterfly, 2½ by 2 in.



Duck  
2½ in.



Kingfisher, 4 in. long.



4. 12  
Turkey  
4 in.



3. 10  
Rabbit  
3 in.



2. 8  
Lamb  
2 in.



Rd. Bottom Sandwich Pan, 3 in. long.



1. 6  
Fish  
6 in.



5. 12  
Salmon  
5 in.



Horse Shoe, 1½ and 2 in.



Jockey Cap, 1½ & 2 in. across.



Crown, 2½ & 3 in.



Bird's Nest, 2 in. dia.

## BISCUIT PRICKERS &amp; DOCKERS.



2½ 3 3½ dia.



2½ 3 and 3½ dia.

Biscuit Forcers,  
Nos. 1 & 2.Fluted Cutters, cross hdlr,  
2 2½ 3 3½ 4 in. dia.Plain Cutters, cross hdlr,  
2 2½ 3 3½ 4 in. dia.French Daisy Cutters,  
3½ 4 4½ in. dia.  
6, 7, 8 Cutters in Box.Fine Rose Cutters,  
3½ 4 4½ in. dia.  
6, 7, 7 Cutters in Box.Large Rose Cutters,  
3½ 4 4½ in. dia.  
5, 6, 7 Cutters in Box.Vandyke Cutters,  
3½ 4 4½ in. dia.  
5, 6, 7 Cutters in Box.Plain Oval Cutters,  
5 6 7 8 9 10 in. long.  
8 10 10 11 12 14 Cutters in Box.Fancy Cutters, 3½ 4 4½  
12 Cutters in Box.Vol au Vent Cutters,  
5 6 7 8 9 10 in. long.  
6 6 6 6 6 6 Cutters in Box.Plain Vegetable Cutters,  
6 9 12 15 18 24 Cutters.  
1¼ 1½ 2½ 3½ 4½ 6½Brilliant Cutters, 4 in. dia.  
12 Cutters in Box.Fancy Vegetable Cutters,  
4 6 9 Cutters in Box.Plain Cutlet Cutters, 4½ 5 in. long.  
10 12 Cutters in Box.Plain Round Cutters, 3½ 4 4½ 5 6 7 8 in.  
12, 13, 15, 17, 19, 21, 23 Cutters in Box.Fluted Cutlet, 4½ 5 in. long.  
5 6 Cutters in Box.

Aspic in Boxes, 1½ and 2 in. dia., 12 Cutters in Box, not illustrated.  
Fancy Paste Cutters on Backs, not illustrated.



## BEST FELT JELLY BAGS.



	Per doz.
1 pt. ... 13/-	
2 " ... 16/-	
1 gal. ... 10/-	
1 " ... 23/-	
1 1/2 " ... 27/-	
2 " ... 34/-	
2 1/2 " ... 40/-	
3 " ... 47/-	
4 " ... 63/-	

## CAKE HOOPS.



	Per doz.
2 in. ... 1/3	
2 1/2 " ... 1/6	
3 " ... 1/9	
3 1/2 " ... 2/-	
4 " ... 2/6	
4 1/2 " ... 3/-	
5 " ... 3/6	
6 " ... 4/-	
7 " ... 5/-	
8 " ... 8/-	
9 " ... 9/6	
10 " ... 11/-	
12 " ... 13/-	



Fluted Sandwich Plate 8-in. 7/6  
Plain ditto. 0/-



## FRENCH ROLL TINS.

18-in. Two Furrows	1/-
18-in. Three do.	1/6
18-in. Four do.	1/9



F 236—5 0 7 8 in.  
With or without Cover.

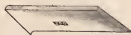
## STEEL TINNED MIXING PANS.



1	2	3	4	6 Gal.
12	12	14	16	18 in. dia.



NEAPOLITAN ICE MOULD.  
F 261—7 in. by 3 in.



BAKING PANS, Best Charcoal Iron.  
16 by 29 1/2 ordinary size, 20 gauge, 2/6  
18 gauge, 3/- 16 gauge, 5/6  
18 by 30 Large 20 gauge, 2/-  
18 gauge, 3/6 16 gauge, 4/-  
Other sizes to order.

## BREAD TINS.



	Per doz.
Twopenny	5/-
3-quarters	7/-
Quarter	10/-



SLIPPER or CORNET TINS.  
4 in. 2/- per doz.



F 265—College Pudding Cup,  
2 1/2 3 3 1/2 4 5 6 7 in. dia.



Meringue Pipes or Forcers,  
Assorted Patterns & Sizes.

## CAKE PANS.



4 in. ... 5/-	
5 " ... 5/6	
6 " ... 6/-	
7 " ... 7/-	
8 " ... 8/-	
9 " ... 9/-	
10 " ... 10/-	
11 " ... 12/-	
12 " ... 14/-	
13 " ... 16/-	

## CRUMPET HOOPS.

1/3 per doz.



Fluted Flour Ring 1/-  
Plain ditto. 9d.

## COBURG PANS, Sheet Iron.



4 in. ... 5/-	per doz.
5 in. ... 5/6	"
6 in. ... 6/6	"
7 in. ... 7/-	"



F 271—1 1 1/2 2 3 4 pt.



F 325—3½ in.



F 326—2½ in.



F 327—3½ in. long.



F 314—3½ in. long



F 313—4 in. long.



F 312—3 in. long.



HAM STAND.



F 93—2 2½ 3 3½ 4 5 6 6½ in. long.

POTATO PASTRY PAN.  
F 84—Oval, 7 8 9½ 10 11 in. long.LEAMINGTON TINS.  
1d. 2d. 3d. sizes.WALNUT.  
F 311—2½ long.

F 179—2½ 2½ dia.



F 178—3½ in. long.



F 174—2½ long.



F 173—4 in. long



F 175—3½ long.



F 200—Oval, 2½ in. long



F 167—3 in. long.



F 195—3½ long



F 149—3 in. long.



F 196—3½ in. long.



F 170—2½ long.

# The Nonpareil Nickel Silver Icing Pipes.

*The Nonpareil Icing Pipes are by far the best in style and finish ever introduced for Ornamenting Work.*

**ENGRAVED  $\frac{2}{3}$  OF FULL SIZE OF PIPES.**

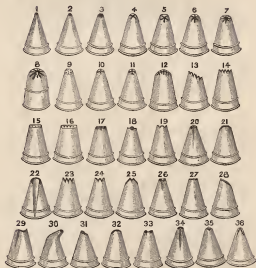


Specimen of Piping.

No. 1 Set includes 6 assorted Pipes, 1 Screw and Bag, and Box	4/-
No. 2 Set includes 12 assorted Pipes, 1 Screw and Bag, and Box	6/8
No. 3 Set includes 21 assorted Pipes, 2 Screws and 2 Bags, and Box	10/-
No. 4 Set includes 28 assorted Pipes, 2 Screws and 2 Bags, and Box	12/6



## TIN ICEING PIPES.



Iceing Pipes 5/- per doz.

Bag /5

Screw /0

Also in Sets, with Case, Bag, and Screw complete.

			0	12	18	36
Iceing Pipes, Bag and Screw, and Case	...	...	4/-	6/6	9/2	16/8 per set.

**SPECIAL CHEAP LINE!**

# NEW JELLY MOULDS.



F 306—Oval, 1 1½ 2 pt.



F 305—Oval, 1 1½ 2 pt.



F 40—Oval, 1 1½ 2 pt.



F 308—Oval, 1 1½ 2 pt.



F 48—Oval, 1 1½ 2 pt.



F 303—Oval, 1 1½ 2 pt.



F 69—Oval, 1 pt.



F 304—Oval, 1 1½ 2 pt.

~~19/10/11~~  
 SPECIAL CHEAP LINE!

# NEW JELLY MOULDS.



F 335—Oval, 1 1½ 2 pt.



F 336—Oval, 1 1½ 2 pt.



F 337—Oval, 1 1½ 2 pt.



F 338—Oval, 1 1½ 2 pt.



F 68—Round, 1 1½ 2 pt.  
 Made also with Pipe.



F 307—Round, 1 1½ 2 pt.



F 60—Round, 1 1½ 2 pt.  
 Made also with Pipe.

# BEST PEWTER ICE PILLAR AND PUDDING MOULDS.



No. 3—Fruit Top.  
Registered]



No. 4—Fluted Top.



No. 5—Rose Top.



No. 30—Cherry Top.  
with

No. 11—REGISTERED.

No. 32—GARNISHING OR DESSERT ICE MOULDS.

Grapes, Lemons, Artichokes, Gherkins, Strawberry, Peach, Plum, Pear, Currant, Citrus, Orange, Apricot, Fish, Oyster, Duck, Apple, and many others.

No. 18—FRUIT BASKET



1 quart, 22s. 6d. each.



18/- per dozen.



1½ pints, 20s. each.

## ICE CREAM & WINE FREEZER.

338.

For making Ice Creams, Ice Puddings, &c., they being made ready Moulded for the Table in Six Minutes with Ice and Salt.

Great Economy in Ice. No possibility of the Salt getting into the Cream, as in all other Freezing Machines.

No Labour. So simple a child can use it.

These FREEZING MACHINES are recommended for both Foreign and Home use on account of the impossibility of their getting out of order, and of the trifling Cost at which they can be worked. ICE and ICES, which have hitherto been expensive luxuries, can now, by the means of the AMERICAN FREEZER, be obtained, thoroughly and properly frozen, with very little labour and expense.

339.

THE NEW AMERICAN

## Ice Cream & Wine Freezer.

For making Clear Ice with the Freezing Crystal, as before mentioned, and for making two kinds of Ice, or Ice Creams, at one time, either with Ice and Salt or the Freezing Crystal.

This Machine is also constructed so as to Freeze Wine, &c., in Six Minutes.

### SIZES AND PRICES OF MACHINES.

No. 1	Pint, with two Moulds complete	...	...	2 10 0
" 2	Quart	...	...	3 15 0
" 3	Pint, one plain	...	...	2 2 0
" 4	Quart	...	...	3 3 0
" 5	Frappe Machine for One Bottle	...	...	1 1 0
" 6	Ice Cream and Wine Freezer, with two Fluted Moulds complete, and for One Bottle	...	...	3 12 6
" 7	Ice Cream and Wine Freezer, with 1 Plain Mould, and for 3 Bottles	...	...	4 5 0
	Exhaustible Freezing Crystal, per tin	...	...	1 1 0



340.







F 344.

4 5 6 7 8 is diameter.  
10L. 1 1/2 1 3/4

TIN WIRE VEGETABLE BOILERS AND  
WHITBAIT BASKETS.



F 347.

Light 5 6 7 8 9 10 in.  
Bloweg 1 1/8 1 3/8 1 7/8 2 1/8 2 3/8 2 7/8 each

F 350.

GALVANIZED SALAD WASHERS.

No. 1 2 3  
5 3 3/10 each.

F 354.

STRONG TIN GRIDIRON, WITH PAN.



LIGHT QUALITY, WITH OPEN PAN.

8 9 10 11 12 in.  
1 1/8 1 1/10 2 1/2 2 3/8 2 7/8 each.

BEST QUALITY, COVERED PAN.

9 10 11 12 13 14 in.  
1 1/2 3 3/8 3 3/8 4 1/8 5 1/8 each.

F 355.

SPRAT GRIDIRON, IRON WIRE.

8 9 10 11 12 in.  
1 1/2 1 3/8 1 3/8 2 1/8 each.

STRONG FORGED BAR GRIDIRON,  
WITH PAN.

8 9 10 11 12 14 in.  
4 1/4 4 1/8 5 1/8 5 3/8 6 1/8 7 1/8 each.

F 356.

TIN WIRE PASTRY TRAYS.



12 x 8 15 x 10 15 x 11  
2 1/2 2 3/8 2 3/4 each.

LARDING PIN.



F 345.

12 assorted, in a Tin Case, with a Trussing  
Needle, 1/3 per Box.

VEGETABLE SCOOPS.



F 346, 8/- per doz.

CONICAL STRAINERS.



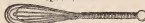
F 349.

Extra Fine, 3d extra. Iron Handles 6d. extra.

Egg Beaters.



with elegant handle.  
F 351, - 2/6 each.



With Iron Handle.  
No. 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70 71 72 73 74 75 76 77 78 79 80 81 82 83 84 85 86 87 88 89 90 91 92 93 94 95 96 97 98 99 100  
No. 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70 71 72 73 74 75 76 77 78 79 80 81 82 83 84 85 86 87 88 89 90 91 92 93 94 95 96 97 98 99 100  
Extra Strong for Kitchen.

F 352 - 3/6 4/6 5/6 each.



with elegant handle.

F 353.

The best Small EGG BEATER in the Market. 3/- per doz each.

COOK'S SIEVE, TIN WIRE, WOOD RIM.

F 357.



6 7 8 9 10 11 12 13 14 15 16 in.  
9L. 10L. 1 1/2 1 3/4 1 5/8 2 1/8 2 3/8 2 5/8 3 1/8 3 3/8 each.

COOK SIEVES, BRASS WIRE, WOOD RIM.

6 7 8 9 10 11 12 13 14 15 16 in.  
1 1/2 1 3/4 1 5/8 1 3/4 2 1/8 2 3/8 2 5/8 3 1/8 3 3/8 each.

HAIR SIEVES, WOOD RIM.

6 7 8 9 10 11 12 13 14 15 16 in.  
6L. 7L. 8L. 9L. 10L. 1 1/2 1 3/4 1 5/8 1 3/4 2 1/8 2 3/8 2 5/8 3 1/8 3 3/8 each.

TAMMY SIEVES.

6 7 8 9 10 11 12 13 14 15 16 in.  
6L. 7L. 8L. 9L. 10L. 1 1/2 1 3/4 1 5/8 1 3/4 2 1/8 2 3/8 2 5/8 3 1/8 3 3/8 each.

LAWN SIEVES.

6 7 8 9 10 11 12 13 14 15 16 in.  
6L. 7L. 8L. 9L. 10L. 1 1/2 1 3/4 1 5/8 1 3/4 2 1/8 2 3/8 2 5/8 3 1/8 3 3/8 each.

# Potato Ribbon Cutter.

Reduced Price, 1/6.



(Registered No 96701.)

“**RAPIDE.**”

After paring the potato insert the screw in one end, then turn from left to right, using the curved end of blade as a handle, as shown in the above engraving.

PATENT FOLDING SANDWICH BOX.



F 245—Copper or Brass Spittoon, 8 in. dia., 1/4 each nett.

5 in.	6 in.	7 in.	8 in.
1/0	1/2	1/3	1/4 nett.

PATENT PUFF PANS, STAMPED AND GROOVED ON THE PLATE WITHOUT SOLDER.

All same price, 8d. each.



No. 341.



No. 342.



No. 343.

# FOXALL'S London Ice Chipper.

Is a simple, effective and cheap tool for chipping ice.

It is a well-known fact that in making Ice Cream or Water Ice the ice must be mixed with salt in order to produce a freezing action, and the smaller and more uniform the pieces are, the quicker the freezing goes on, and the less ice is consumed in the process.

By the use of Foxall's "LONDON ICE CHIPPER" the Ice is chipped into small and nearly uniform pieces, the guard projecting beyond the serrated cutting edge of the knife, making it impossible to cut off thicker pieces than the space between them. Only a minute's time is required to reduce a 15 to 20 lbs. block of ice into small pieces.

This tool is also highly recommended for use at hotels, refreshment bars, soda fountains, &c., or wherever fine ice is desirable for cooling purposes.



MANUFACTURED ONLY BY

## S. FOXALL,

114 & 116, MARYLEBONE LANE, W.

# INDEX.

- F—Round, 1 1½ 2 pt.  
2½ 2½ 3½ each.
- H—Round, 4 pt.  
3½.
- G—Round, 1½ 2 3 4 pt.  
2½ 3½ 3½ 3½ each.
- F 3—Oval, 2 2½ 3 pt.  
1½ 2½ 2½ each.  
With pipe 4d. extra.
- F 4—Oval, 2 2½ 3 pt.  
1½ 2½ 2½ each.
- F 5—Oval, 2 2½ 3 pt.  
1½ 2½ 2½ each.
- F 6—Oval, 2 2½ 3 pt.  
1½ 2½ 2½ each.
- F 7—Oval, 2 2½ 3 pt.  
1½ 2½ 2½ each.
- F 8—Oval, 2 2½ 3 pt.  
1½ 2½ 2½ each.
- F 9—Oval, 2 2½ 3 pt.  
1½ 2½ 2½ each.
- F 10—Oval, 6 6½ 7½ 8 in. long.  
2½ 2½ 3½ 4½ each.
- F 10—Round, 5½ 6 6½ 7 in. dia.  
2½ 2½ 3½ 4½ each.
- F 11—Oval, 7½ 8½ in. long.  
3½ 4½ each.
- F 12—Oval, 1 1½ 2 pt.  
1½ 1½ 1½ each.
- F 13—Oval, 1 1½ 2 pt.  
1½ 1½ 1½ each.
- F 14—Oval, 1 1½ 2 pt.  
1½ 1½ 1½ each.
- F 15—Oval, 1 1½ 2 pt.  
1½ 1½ 1½ each.
- F 16—Oval, 1 1½ 2 pt.  
1½ 1½ 1½ each.
- F 17—Round, 1 qt.  
3½ each.  
With lining as Belgrave Mould, 7½ each.
- F 18—Oval, 1 qt.  
3½ each.  
With lining as Belgrave Mould, 7½ each.
- F 19—Round, ½ ½ pt.  
9d. 1½ each.
- F 20—Round, ½ ½ pt.  
9d. 1½ each.
- F 21—Round, ½ ½ pt.  
9d. 1½ each.
- F 22—Round, ½ ½ pt.  
9d. 1½ each.
- F 23—Oval, ½ ½ pt.  
9d. 1½ each.
- F 24—Oval, ½ ½ pt.  
9d. 1½ each.
- F 25—Oval, ½ ½ pt.  
9d. 1½ each.
- F 26—Oval, ½ ½ pt.  
9d. 1½ each.
- F 27—Round, ½ ½ pt.  
9d. 1½ each.
- F 28—Round, ½ ½ pt.  
9d. 1½ each.
- F 29—Round, ½ ½ pt.  
9d. 1½ each.
- F 30—Round, ½ ½ pt.  
9d. 1½ each.
- F 31—Round, 1 1½ 2 3 pt.  
2½ 3½ 3½ 4½ each.
- F 32—Oval, 6½ 7 7½ 8 in. long.  
1½ 1½ 1½ 2½ each.
- F 32—Round, 5 5½ 6 6½ 7 in. dia.  
1½ 1½ 1½ 1½ 2½ each.
- F 33—Oval, 6½ 7 7½ 8 in. long.  
1½ 1½ 1½ 2½ each.
- F 33—Round, 5½ 6 6½ 7 in. dia.  
1½ 1½ 1½ 2½ each.
- F 34—Round, 2 3 pt.  
8½ 9½ each.
- F 35—2½ in. dia.  
8½ per gross.
- F 36—Oval, 5½ 6 6½ 7½ 8 9 in. long.  
1½ 2½ 2½ 2½ 2½ 3½ each.
- F 37—Round, 1½ 1½ 1½ 2 2½ 2½ 2½ in. dia.  
2½ 2½ 2½ 2½ 2½ 2½ 3½ per doz.
- F 38—Round, 1½ 1½ 2½ 2½ 3 in. dia.  
2½ 2½ 2½ 2½ 2½ per doz.
- F 39—Round, 2½ in. dia.  
1½ per doz.
- F 40—Round, 2½ in. dia.  
1½ per doz.

- F 41—Oval, 3 in. long  
1/8 per doz.
- F 42—Oval, 3 in. long  
1/8 per doz.
- F 43—Round, 2½ in. dia.  
1/8 per doz.
- F 44—Round, 2½ in. dia.  
1/8 per doz.
- F 45—Round, 4½ 6 7 8 8½ 9½ in. dia.  
3/4 2/3 4/5 5/6 5/7 6/8 each.
- F 46—Oval, 5½ 6½ 8 8½ 9½ 10 11 12 in. long.  
2/6 2/11 3/8 4/2 4/9 5/5 6/6 8/- each.
- F 47—Oval, 1 1½ 2 pt.  
1/3 1/6 1/9 each.
- F 48—Oval, 1 1½ 2 pt.  
1/- 1/2 1/4 each.
- F 49—Oval, 1 1½ 2 pt.  
1/- 1/2 1/4 each.
- F 50—Oval, 1 1½ 2 pt.  
1/3 1/6 1/9 each.
- F 51—Oval, 1 1½ 2 pt.  
1/3 1/6 1/9 each.
- F 52—Round, 1 1½ 2 pt.  
2/- 2/3 2/6 each.
- F 53—Round, 1 1½ 2 pt.  
2/- 2/3 2/6 each.
- F 54—Round, 3½ in. dia.  
9d. each.
- F 55—Round, 2½ in. dia.  
9d. each.
- F 56—Oval, 1½ 2 pt.  
1/8 2/- each.
- F 57—Oval, 1 1½ 2 pt.  
1/3 1/6 1/9 each.
- F 58—Round, 2½ in. dia.  
9d. each.
- F 59—Oval, 1 1½ 2 pt.  
1/3 1/6 1/9 each.
- F 60—Oval, 2 2½ 3 pt.  
1/6 2/- 2/6 each.
- F 61—Oval, 2 2½ 3 pt.  
1/6 2/- 2/6 each.
- F 62—Round, 2 3 pt.  
3/6 4/- each.
- F 63—Oval, 1 1½ 2½ 3 pt.  
1/8 2/- 2/3 2/6 2/9 each.
- F 64—Oval, 1 1½ 2½ 3 pt.  
1/8 2/- 2/3 2/6 2/9 3/3 each.
- F 65—Round, 1½ 2 3 4 pt.  
3/3 3/6 4/- 4/6 each.
- F 66—Round, 1 1½ 2 pt.  
1/- 1/2 1/4 each.  
With pipe 4d. extra.
- F 67—Round, 1½ 2 pt.  
2/3 2/8 each.
- F 68—Round, 1 1½ 2 pt.  
1/- 1/2 1/4 each.  
With pipe 4d. extra.
- F 69—Oval, 1 pt.  
1/- each.
- F 70—Round, 1 1½ 2 pt.  
1/3 1/6 1/9 each.
- F 71—Round, 1 1½ 2 pt.  
3/3 3/6 4/- each.
- F 72—Round, 2 2½ 3 pt.  
1/6 2/- 2/6 each.
- F 73—Round, 2 2½ 3 pt.  
1/6 2/- 2/6 each.
- F 74—Oval, 1 1½ 2 pt.  
1/3 1/6 1/9 each.
- F 75—Oval, 1 1½ 2 pt.  
1/3 1/6 1/9 each.  
With pipe 6d. extra.
- F 76—Round, 1 1½ 2 pt.  
1/3 1/6 1/9 each.
- F 77—Oval, 1 1½ 2 3 pt.  
1/3 1/6 1/9 2/3 each.
- F 78—Round, 1 pt.  
1/- each.
- F 79—Round, 1 pt.  
1/- each.
- F 80—Round, 1 pt.  
1/- each.
- F 81—Oval, 3½ in. long.  
9d. each.
- F 82—Oval, 1 1½ 2 pt.  
1/- 1/2 1/4 each.
- F 83—Oval, 1 1½ 2 pt.  
1/- 1/2 1/4 each.
- F 84—Oval, 7 8 9½ 10 11 in. long.  
2/9 3/- 3/3 2/9 4/- each.
- F 85—Oval, 1 1½ pt.  
1/3 1/6 each.
- F 86—Oval, 1½ 2 pt.  
1/6 2/- each.
- F 87—Oval, 1 1½ 2 pt.  
8d. 1/- 1/3 1/6 each.
- F 88—Oval, 1½ 2 pt.  
1/9 2/- each.
- F 89—Round, 2½ in. dia.  
6d. each.
- F 90—Round, 3 in. dia.  
1/2 each.
- F 91—Oval, 2½ 3 in. long.  
10d. 10d. per doz.
- F 92—Oval, 1½ 2 2½ pt.  
2/- 2/3 2/6 each.
- F 93—Round, 2 2½ 3 3½ 4 5 5½ 6 in. long.  
6d. 8d. 10d. 1/- 1/2 1/6 2/- 2/6 doz.
- F 94—Oval, 1 1½ 2 pt.  
1/3 1/6 1/9 each.
- F 95—Oval, 1 1½ 2 pt.  
1/3 1/6 1/9 each.

- F 97—Oval, 1 1½ 2 pt.  
1/3 1/6 1/9 each.  
With pipe 4d. extra.
- F 98—Round, 1 1½ 2 pt.  
1/3 1/6 1/9 each.
- F 99—Oval, 1 1½ 2 pt.  
1/3 1/6 1/9 each.
- F 100—Oval, 1 1½ 2 pt.  
1/3 1/6 1/9 each.
- F 101—Round, 2 in. dia.  
7d. each.
- F 102—Oval, 1½ 2 2½ pt.  
2/- 2/3 2/6 each.
- F 103—Oval, 1½ 2 2½ pt.  
2/- 2/3 2/6 each.
- F 104—Oval, 2 2½ 3 pt.  
2/- 2/3 2/6 each.
- F 105—Round, 2 in. dia.  
7d. each.
- F 106—Oval, 1½ 2 2½ pt.  
2/- 2/3 2/6 each.
- F 107—Oval, 1½ 2 2½ 3 pt.  
1/6 1/9 2/3 2/6 each.
- F 108—Oval, 1½ 2 2½ 3 pt.  
1/6 1/9 2/3 2/6 each.
- F 109—Round, 1 1½ 2 pt.  
2/- 2/3 2/6 each.
- F 110—Oval, 6½ 7 7½ 8 in. long  
1/3 1/6 1/9 2/- each.
- F 110—Round, 5 5½ 6 6½ 7 in. dia.  
1/3 1/6 1/9 2/- each.
- F 111—Oval, 6½ 7 7½ 8 in. long  
1/3 1/6 1/9 2/- each.
- F 111—Round, 5½ 6 6½ 7 in. dia.  
1/3 1/6 1/9 2/- each.
- F 112—Oval, 6½ 7 7½ 8 in. long  
1/3 1/6 1/9 2/- each.
- F 112—Round, 5½ 6 6½ 7 in. dia.  
1/3 1/6 1/9 2/- each.
- F 113—Oval, 6½ 7 7½ 8 in. long  
1/3 1/6 1/9 2/- each.
- F 113—Round, 5½ 6 6½ 7 in. dia.  
1/3 1/6 1/9 2/- each.
- F 114—Oval, 5½ 6 7 8 in. long  
2/- 2/3 3/- 4/- each.
- F 114—Round, 5 5½ 6 6½ in. dia.  
2/- 2/3 3/- 4/- each.
- F 115—Oval, 7 8 in. long.  
3/- 4/- each.
- F 116—Oval, 5½ 6½ 7 in. long.  
2/- 2/3 3/- each.
- F 116—Round, 5½ 6 6½ in. dia.  
2/- 2/3 3/- each.
- F 117—Oval, 5½ 6 6½ in. long.  
2/- 2/3 3/- each.
- F 117—Round, 5 5½ 6 in. dia.  
2/- 2/3 3/- each.
- F 118—Oval, 7½ 8 8½ 9 in. long.  
2/9 3/- 3/6 4/- each.
- F 118—Round, 6 6½ 7½ 8 in. dia.  
2/9 3/- 3/6 4/- each.
- F 119—Round, 4 4½ 5 5½ 6 in. dia.  
2/- 2/9 3/- 3/6 4/- each.
- With pipe as Ice Mould, 4/- 4/6 5/- 5/6 6/- 6/6 each.
- F 120—Round, 1 1½ 2 pt.  
2/3 2/8 3/6 each.
- F 121—Round, 1 1½ 2 pt.  
2/3 2/8 3/6 each.
- F 122—Round, 1½ 1½ 1½ 2 in. dia.  
2/6 2/6 2/6 3/- per doz.
- F 123—Round, 2 2½ 2½ 3 in. dia.  
1/6 1/6 1/6 1/6 2/- each.
- F 124—Oval, 1 pt.  
1/6 each.
- F 125—Oval, 1 pt.  
1/6 each.
- F 126—Oval, 1 pt.  
1/6 each.
- F 127—Oval, 1 pt.  
1/6 each.
- F 128—Oval, 1 pt.  
1/6 each.
- F 129—Oval, 1 pt.  
1/6 each.
- F 130—Oval, 1 pt.  
1/6 each. With pipe, 1/10.
- F 131—Oval, 1 pt.  
1/6 each.
- F 132—Oval, 1 pt.  
1/6 each.
- F 133—Oval, 4½ 5 5½ 6 6½ 7 7½ 8 in. long.  
10d. 11d. 1/- 1/2 1/3 1/4 1/6 1/9 each.  
With pipe 4d. extra.
- F 133—Round, 3 3½ 4 4½ 5 5½ 6 6½ in. dia.  
10d. 11d. 1/- 1/2 1/3 1/4 1/6 1/9 each.  
With pipe 4d. extra.
- F 134—Oval, 1½ pt.  
2/- each.
- F 135—Oval, 1½ 2 pt.  
2/- 2/6 each.
- F 136—Oval, 1½ pt.  
2/- each.
- F 137—Oval, 1½ pt.  
2/- each.
- F 138—Oval, 1½ pt.  
2/- each.
- F 139—Round, 4 4½ 5 5½ 6 6½ in. dia.  
2/- 2/3 2/4 3/- 3/6 4/- each.
- F 140—Round, 1½ pt.  
2/- each.
- F 141—Round, 1½ pt.  
2/- each.
- F 142—Round, 1½ pt.  
2/- each.
- F 143—Oval, 3 in. long.  
2/- per doz.

- F 144—Round,  $2\frac{1}{2}$  in dia.  
2/- per doz
- F 145—Oval,  $2\frac{1}{2}$  long.  
1/2 per doz.
- F 146—Oval,  $2\frac{1}{2}$   $2\frac{1}{2}$   $3\frac{1}{2}$  long.  
1/2  $1\frac{1}{2}$   $1\frac{1}{2}$  per doz.
- F 147—Sponge frame, 11 and 13 long.  
0/- 10/- per doz.
- F 148—Savory Cake pan 11 in. long.  
10/- per doz.
- F 150—Round bottom Sponge frame 11 in. long.  
10/- per doz.
- F 151—French Roll pan  
1/0 each.
- F 152—Queen's Cake pans, 8 patterns.  
1/6 per doz. any pattern.
- F 153—Puff pans 6 and 12 hole, Round.  
1/- 1/4 each.  
Oval, 6 and 12 hole  
1/4 1/8 each.
- F 166—Oval, 3 in. long.  
2/- per doz.
- F 167—Heart, 3 in. long.  
2/- per doz.
- F 168— $3\frac{1}{2}$  long.  
2/- per doz.
- F 169— $3\frac{1}{2}$  long.  
2/- per doz.
- F 170— $2\frac{1}{2}$  long.  
2/- per doz.
- F 171— $2\frac{1}{2}$  long.  
2/- per doz.
- F 172— $2\frac{1}{2}$  3  $3\frac{1}{2}$  4  $4\frac{1}{2}$  in. long.  
2/- 2/- 2/- 2/- 3/- per doz.
- F 173—4 in. long.  
2/- per doz.
- F 174— $2\frac{1}{2}$  in. long.  
2/- per doz.
- F 175— $3\frac{1}{2}$  long.  
2/- per doz.
- F 176—Copper egg mould  $1\frac{1}{2}$  in. dia.  
15/- per doz.
- F 177—Peach 2 in. dia.  
12/- per doz.
- F 178— $3\frac{1}{2}$  in. long.  
2/- per doz.
- F 179— $2\frac{1}{2}$   $2\frac{1}{2}$  in. dia.  
2/- 2/- per doz.
- F 180—Round,  $1\frac{1}{2}$   $1\frac{1}{2}$   $1\frac{1}{2}$   $1\frac{1}{2}$  2  $2\frac{1}{2}$   $2\frac{1}{2}$  dia.  
1/4 1/4 1/4 1/4 1/4 1/4 1/4 1/4 per doz.
- F 181—Round Patty Pans, Plain and Crinkled.  
2  $2\frac{1}{2}$  3  $3\frac{1}{2}$  4  $4\frac{1}{2}$  5 5  $5\frac{1}{2}$  6 in. dia.  
1/3 1/3 1/7 2/1 2/9 3/2 4/- 5/6 7/- per gross nett.  
Round Patty Pans, strong wired edge.  
2  $2\frac{1}{2}$  3  $3\frac{1}{2}$  4  $4\frac{1}{2}$  5 5  $5\frac{1}{2}$  6 in. dia.  
4/3 4/9 5/9 6/- 6/6 7/- 8/- 9/- 10/- per gross nett.  
Oval Patty Pans, plain and fluted.  
3  $3\frac{1}{2}$  4  $4\frac{1}{2}$  5 5  $5\frac{1}{2}$  6 in. long.  
1/11 2/6 3/2 4/- 5/- 6/3 7/6 per gross nett.
- Oval Patty Pans, strong wired edge  
3  $3\frac{1}{2}$  4  $4\frac{1}{2}$  5 5  $5\frac{1}{2}$  6 in. long.  
8/- 8/3 8/9 9/6 10/- 11/6 per gross nett.  
Oblong Patty Pans, plain and fluted.  
3  $3\frac{1}{2}$  4  $4\frac{1}{2}$  5 5  $5\frac{1}{2}$  6 in.  
1/11 2/6 3/2 4/- 5/- 6/3 7/6 per gross nett.
- F 182—Fluted Oval Tart Pan.  
6 7 8 9 10 11 12 in. long  
1/- 1/4 1/8 2/1 2/7 3/1 3/9 per doz. nett
- F 183—Plain Oval Tart Pans.  
6  $6\frac{1}{2}$  7  $7\frac{1}{2}$  8  $8\frac{1}{2}$  9  $9\frac{1}{2}$  10  $10\frac{1}{2}$  11  $11\frac{1}{2}$  12 in. long  
1/- 1/4 1/8 2/1 2/7 3/1 3/9 per doz. nett  
Oblong Tart pans plain and fluted  
6 7 8 9 10 11 12 in. long  
1/- 1/4 1/8 2/1 2/7 3/1 3/9 per doz. nett
- F 185— $3\frac{1}{2}$  in. long.  
2/- per doz.
- F 186— $3\frac{1}{2}$  in. long.  
2/- per doz.
- F 187— $3\frac{1}{2}$  in. long.  
2/- per doz.
- F 188— $3\frac{1}{2}$  in. dia.  
2/- per doz.
- F 190— $2\frac{1}{2}$  in. dia.  
2/- per doz.
- F 191— $3\frac{1}{2}$  in. long.  
2/- per doz.
- F 192— $3\frac{1}{2}$  in. long.  
2/- per doz.
- F 193— $3\frac{1}{2}$  in. long.  
2/- per doz.
- F 194— $3\frac{1}{2}$  long.  
2/- per doz.
- F 195— $3\frac{1}{2}$  long.  
2/- per doz.
- F 196— $3\frac{1}{2}$  in. long.  
2/- per doz.
- F 197—3  $3\frac{1}{2}$  in. long.  
2/- 2/- per doz.
- F 198— $2\frac{1}{2}$  in. long.  
2/- per doz.
- F 200— $2\frac{1}{2}$  in. long.  
2/- per doz.
- F 201—Oval, 1  $1\frac{1}{2}$  2 pint.  
1/3 1/6 1/6 each.
- F 202—Oval, 1  $1\frac{1}{2}$  2 pt.  
1/3 1/6 1/6 each.
- F 203—Oval, 1 pt.  
1/6 each.
- F 204—Oval, 1 pt.  
1/6 each.
- F 205—Oval,  $\frac{1}{2}$  pt.  
9d. 1/- each.
- F 206—Oval,  $\frac{1}{2}$  pt.  
9d. 1/- each.
- F 207—Oval,  $\frac{1}{2}$  pt.  
9d. 1/- each.

- F 208—Oval,  $\frac{1}{2}$  pt.  
9d. 1/- each.
- F 209—Oval, 1  $\frac{1}{2}$  2 pt.  
1/8 1/6 1/9 each.
- F 210—Oval 2 pt.  
2/- each.
- F 211—Oval, 1  $\frac{1}{2}$  2  $\frac{1}{2}$  pt.  
1/6 1/9 2/3 each.
- F 212—Round, 3  $\frac{1}{2}$  5  $\frac{1}{2}$  6  $\frac{1}{2}$  7  $\frac{1}{2}$  in. dia.  
8/0 4/2 4/6 4/11 each.
- F 213—Oval and Round, Nos. 1 2 3 4.  
2/0 3/- 3/6 4/- each.
- F 214—Oval and Round, Nos. 1 2 3.  
2/6 3/- 3/6 each.
- F 215—Round, 3 pt.  
3/6 each. With cover and pipe as Ice Mould, 5/6 each.
- F 216—Round, 3 pt.  
3/6 each.
- F 216—Round, with cover and pipe as Ice Mould.  
5/6 each.
- F 217—Round, 1  $\frac{1}{2}$  pt.  
2/- each. With cover, 2/0.
- F 218—Round, 1  $\frac{1}{2}$  2 3 pt.  
2/- 2/9 3/3 each.  
With cover or pipe, 2/9 3/3 4/-.  
With cover and pipe, 3/3 4/- 4/9 each.
- F 219—Round, 1  $\frac{1}{2}$  pt.  
2/- each. With cover, /9 each.
- F 220—Round, 1  $\frac{1}{2}$  2 3 pt.  
2/- 2/0 3/3 each.  
With pipe or cover, 2/0 3/3 4/- each.  
With pipe and cover, 3/3 4/- 4/9 each.
- F 221—Round, 1  $\frac{1}{2}$  2 3 pt.  
2/- 2/0 3/3 each.  
With cover or pipe, 2/0 3/3 4/- each.  
With cover and pipe, 3/3 4/- 4/9 each.
- F 222—Round, 1  $\frac{1}{2}$  pt.  
2/- each. With pipe 2/0 each.
- F 223—Round, 1  $\frac{1}{2}$  2 3 4 pt.  
1/6 1/7 1/9 2/- 2/6 each.
- F 224—Round, 1  $\frac{1}{2}$  2 3 4 pt.  
2/- 2/2 2/4 2/5 3/- each.
- F 225—Round, 1  $\frac{1}{2}$  2 3 4 pt.  
3/- 3/3 3/6 4/6 5/- each.
- F 226—Round, 1  $\frac{1}{2}$  2 3 4 pt.  
3/6 3/9 4/- 5/- 6/6 each.
- F 227—Round,  $\frac{1}{2}$  pint.  
6d. each.
- F 228—Round,  $\frac{1}{2}$  pint.  
6d. each.
- F 229—Round, 2 in. dia.  
2/- per doz.
- F 230—Round, 2 in. dia.  
4/- per doz.
- F 231—Round, 1  $\frac{1}{2}$  2 3 4 pt.  
3/- 3/3 3/6 4/6 5/- each.
- F 232—Round, Card Mould,  
2/- each.  
Set of 4 cutters, 2/6 per set.
- F 233—Round, 2  $\frac{1}{2}$  3 3  $\frac{1}{2}$  in. dia.  
2/- 2/0 3/- per doz.
- F 238—Round, 5 6 7 8 in. dia.  
3/3 5/- 6/- 6/- per doz.
- F 237—Round, 1  $\frac{1}{2}$  2 3 4 pt.  
10d. 1/- 1/6 1/6 2/- each.
- F 239—Oval, 1  $\frac{1}{2}$  2 pt.  
1/8 1/6 1/9 each.
- F 231—Oval, 7 in. long.  
3/- each.
- F 251—Round, 5  $\frac{1}{2}$  in. dia.  
2/- each.
- F 252—Round, 2  $\frac{1}{2}$  3 in. dia.  
8/- 8/- per gross.
- F 254—Round, 1  $\frac{1}{2}$  2 pt.  
1/3 1/6 1/9 each.
- F 255—Oval, 1  $\frac{1}{2}$  2 pt.  
1/3 1/6 1/9 each.
- F 236—Round, 6  $\frac{1}{2}$  in. dia.  
4/- each.
- F 237—Fluted Flour Ring.  
1/- each.
- F 237—Plain Flour Ring.  
9d. each.
- F 258—Fluted Sandwich Plate, 8 in. dia.  
7/6 per doz.
- F 248—Plain Sandwich Plate, 8 in. dia.  
6/- per doz.
- F 259—Baking Pans, best charcoal iron.  
16 x 29  $\frac{1}{2}$  ordinary size, 20 gauge, 2/6  
18 gauge, 3/- 16 gauge, 3/6  
18 x 30 large 20 gauge, 3/-  
18 gauge, 3/6 16 gauge, 4/-  
Other sizes to order.
- F 260—Leamington Tins.  
1d. 2d. 3d. sizes.  
3/- 3/6 4/6 per doz.
- F 261—Neapolitan Ice Mould.  
7 in. x 3 in., 1/6 each.
- F 262—Cornet Tins, 4 in. long.  
2/- per doz.
- F 263—French Roll Tins.  
18 in. Two Furrows 1/-  
18 in. Three " 1/6  
18 in. Four " 1/9
- F 264—Steel-Tinned Mixing Pans.  
1 2 3 4 6 gal.  
10 12 14 16 18 in. dia.  
4/- 5/- 6/6 8/6 10/6
- F 266—Fancy Meringue Pipes or Forcets.  
5/- per doz.



F 267—Plain Meringue Pipes or Forecers.

5/- per doz.

F 268—Best Felt Jelly Bags.

1 2 pt.  $\frac{1}{2}$  1 1  $\frac{1}{2}$  2 2  $\frac{1}{2}$  3 4 gal.  
18/- 16/- 19/- 22/- 27/- 34/- 40/- 47/- 63/- per doz

F 269—Cake Hoops, per doz.

2 2  $\frac{1}{2}$  3 3  $\frac{1}{2}$  4 4  $\frac{1}{2}$  5 6 7 8 9 10 12 in  
1/3 1/3 1/3 2/- 2/6 3/- 3/6 4/- 5/- 6/- 9/6 11/- 13/-

F 270—Cake Pans.

4 5 6 7 8 9 10 11 12 in.  
5/- 5/6 6/- 7/- 9/- 10/- 12/- 14/- 16/-

F 271—Coburg Pans, sheet iron.

4 5 5  $\frac{1}{2}$  6 in.  
5/- 5/6 6/6 7/- per doz

F 272—Bread Tins.

Two penny  $\frac{1}{2}$ -quarter quarter  
5/- 8/- 10/- per doz

F 273—Ham Stand.

1/6 2/- each.

F 309—Oval, 1 1  $\frac{1}{2}$  2 pt.

1/- 1/2 1/4 each

F 305—Oval, 1 1  $\frac{1}{2}$  2 pt.

1/- 1/2 1/4 each

F 305—Oval, 1 1  $\frac{1}{2}$  2 pt.

1/- 1/2 1/4 each.

F 303—Oval, 1 1  $\frac{1}{2}$  2 pt.

1/- 1/2 1/4 each

F 307—Round, 1 1  $\frac{1}{2}$  2 pt.

1/- 1/2 1/4 each

F 308—Oval, 1 1  $\frac{1}{2}$  2 pt.

1/- 1/2 1/4 each

F 308—Round Cup, 3  $\frac{1}{2}$  dia

12/- per gross.

F 309—Round, Monaco Mould, 1  $\frac{1}{2}$  2 in. dia.

5/- 5/6 per doz

Straight Sides, 1  $\frac{1}{2}$  in. dia.

5/- per doz.

F 310—Round, 2 in. dia.

2/- per doz.

F 311—2  $\frac{1}{2}$  long

2/- per doz

F 312—Oval, 3 in. long

2/- per doz.

F 313—Oval, 4 in. long.

2/- per doz.

F 314—Oblong, 3  $\frac{1}{2}$  long.

2/- per doz

F 315—Round, 2 in. dia

5/- per doz

F 316—Round, 2 in. dia.

8/- per doz.

F 317—Round, 2 in. dia.

8/- per doz

F 318—Round, 2 in. dia.

8/- per doz.

F 319—Oval, 2  $\frac{1}{2}$  long.

5/- per doz.

F 320—Round, 1  $\frac{1}{2}$  1  $\frac{1}{2}$  dia.

9/- 9/- per doz.

F 321—Round, 1  $\frac{1}{2}$  dia.

8/- per doz.

F 322—Round, Hexagon daniel, 1  $\frac{1}{2}$  2 in. dia.

6/- 6/- per doz.

F 323—2  $\frac{1}{2}$  x 1  $\frac{1}{2}$ .

2/- per doz.

F 324—2 in. dia.

2/- per doz.

F 325—3  $\frac{1}{2}$  long.

4/- per doz

F 326—2  $\frac{1}{2}$  in. long.

3/7 ~~4~~ per doz.

F 327—3  $\frac{1}{2}$  in. long

2/6 per doz.

F 327—Oval Pie Mould, 5  $\frac{1}{2}$  6  $\frac{1}{2}$  8 8  $\frac{1}{2}$

2/6 2/11 3/6 4/2 each

F 328—Oval Pie Mould, 5  $\frac{1}{2}$  6  $\frac{1}{2}$  8 8  $\frac{1}{2}$

2/6 2/11 3/6 4/2 each

F 329—Round Paté Mould, 4 in. dia.

2/9 each

F 330—Square Flour Mould, 4  $\frac{1}{2}$  square

3/- each.

F 331—Round Pie Hoop, 2 2  $\frac{1}{2}$  2  $\frac{1}{2}$  3 in. dia.

1/6 1/6 1/6 1/6 2/- each.

F 332—Oval, 2  $\frac{1}{2}$  in. long.

2/- per doz.

F 333—Oval, 2  $\frac{1}{2}$  in. long.

2/- per doz.

F 334—Oval, 2  $\frac{1}{2}$  in. long.

2/- per doz.

F 335—Oval, 1 1  $\frac{1}{2}$  2 pt.

1/- 1/2 1/4 each

F 336—Oval, 1 1  $\frac{1}{2}$  2 pt.

1/- 1/2 1/4 each.

F 337—Round, Bright Copper Bomb Mould—

1  $\frac{1}{2}$  1  $\frac{1}{2}$  2 in. dia.

10/- 11/- 12/- per doz. *cutt.*

Biscuit Prickers—

2  $\frac{1}{2}$  3 3  $\frac{1}{2}$  in. dia

1/- 1/3 1/6 each.

Biscuit Dockers—

2  $\frac{1}{2}$  3 3  $\frac{1}{2}$  in. dia

1/2 1/3 1/6 each.

Biscuit Forecers—

Nov 1 and 2

2/6 4/6

Fitted Round Cutters, cross handles—

2 2  $\frac{1}{2}$  3 3  $\frac{1}{2}$  4 in. dia.

3/- 3/- 4/- 4/- 4/- per doz

Plain Round Cutters, cross handles—

2 2  $\frac{1}{2}$  3 3  $\frac{1}{2}$  4 in. dia.

2/6 3/- 3/- 4/- 4/- per doz.

French Only Cutters—

3  $\frac{1}{2}$  4 4  $\frac{1}{2}$  in. dia.

3/- 3/6 5/- per box.

## Fine Rose Cutters—

3½ 4 4½ in. dia.  
1/8 1/10 2/4 per box.

## Large Rose Cutters—

3½ 4 4½ in. dia.  
1/8 1/10 2/4 per box.

## Vandyke Cutters—

3½ 4 4½ in. dia.  
2/- 2/3 3/- per box.

## Plain Oval Cutters—

5 6 7 8 9 10 in. long.  
2/6 2/9 3/9 4/9 5/9 7/6 per box.

## Fancy Cutters—

3½ 4 4½ in. dia.  
1/8 1/8 2/- per box.

## Vol au Vent Cutters—

5 6 7 8 9 10 in. long.  
1/10 2/2 2/4 3/- 3/6 4/- per box.

## Plain Vegetable Cutters—

6 9 12 15 18 24 in. box.  
1/4 1/8 2/6 3/6 4/6 6/6 per box.

## Brilliant Cutters—

4 in. dia.  
3/6 per box.

## Loose Brilliants, 3/- per doz.

## Fancy Vegetable Cutters—

4 6 9 in. box.  
1/8 2/- 2/6 per box.

## Plain, Straight, or Bent Cutlet Cutters—

4½ 5 in. long.  
2/- 2/6 per box.

## Fluted, Straight, or Bent Cutlet Cutters—

4½ 5 in. long.  
2/- 2/3 per box.

## Plain Round Cutters—

3½ 4 4½ 5 6 7 8 in. dia.  
2/- 2/2 2/3 3/6 5/- 6/6 8/- per box.

## Aspic Cutters, 1½ 2 in. dia.

1/9 2/- per box.

## Fancy Cutters on backs—

1/8 per doz., assorted patterns.

## Sandwich Boxes, patent folding—

5 6 7 8 in. long.  
1/- 1/2 1/3 1/4 each nett.

## Bright Copper Tomato Moulds—

2 in. dia.  
20/- per doz.

## Bright Copper Artichoke Moulds—

2 in. dia.  
30/- per doz.

## Bright Copper Asparagus Moulds—

2 in. dia.  
20/- per doz.

## Copper Tinned Entrée Moulds—

Round bottom Cutlet, 4/6 per doz. nett.  
Hare, 4/6 per doz. nett.

## Fancy Cutlet, 4/6 per doz. nett.

Butterfly, 4/6 per doz. nett.

Chicken, 4/6 per doz. nett.

Kingfisher, 4/6 per doz. nett.

Ox Tongue, 4/6 per doz. nett.

Mutton Cutlet, 4/6 per doz. nett.

Ham, 4/6 per doz. *nett*

Round Bottom Sandwich, 4/6 per doz. *nett*

Fish, 4/6 per doz. *nett*

Craw Fish, 4/6 per doz. *nett*

Horse Shoe, 1½ 2 in.

6/- 6/- per doz. *nett*

Jockey Cap, 2½ 2½ long.

4/6 6/- per doz. nett.

Crown, 2½ and 3 in.

4/6 4/6 per doz. nett.

Bird's Nest, 2 in. dia.

4/6 per doz. *nett*

## Tummy Cloth—

Superior Green Edge, per piece of 28 yards, 30/-  
per yard, 1/4

## Tin Icing Pipes, 6/- per doz. Bag, 8d. Screw, 6d.

In sets of 6 9 12 18 36 with bag & screw complete  
4/- 5/6 6/8 9/2 16/8 per set.

## Nickel Icing Pipes, 6/- per doz. Bag, 8d., Screw, 6d.

In sets of 6 12 21 29  
4/- 6/8 10/- 12/6

## Waterproof Icing Bags—

1 2 3 4  
1/- 1/3 1/6 2/- each.

## "STAR" ICE CREAM FREEZING MACHINE—

This Machine is similar in construction to the "RAPID," but has a Strong Sheet Tin Freezing Can. They are very cheap Machines and a large quantity in use.

2 3 4 6 8 10 14 quarts.

15/6 18/6 22/- 29/- 37/6 40/- 58/- each.

## "THE RAPID," a Double-action Ice Cream Freezer—

2 3 4 6 8 10 qts., with Crank Copper Can.  
16/- 18/6 23/- 30/- 38/- 50/- each.

14 18 24 quarts, with Fly Wheel Copper Can.  
106/- 132/- 160/- each.

## The "CROWS" Ice Cream Freezing Machines,

Single and double—

2 3 4 5 pts.

27/6 32/6 40/- 45/- each.

3 4 5 6 8 10 12 14 16 18 20 qts.  
50/- 60/- 72/- 84/- 100/- 120/- 140/- 160/- 180/- 200/- 220/-

Larger sizes to order.

## Double Machines Freezing in 2 Freezers at a time—

2 3 4 5 pts.

45/- 60/- 70/- 80/- each.

3 4 6 8 10 12 14 16 18 20 qts.

90/- 100/- 160/- 220/- 280/- 320/- 360/- 400/- 440/- 480/-

All fitted up with strong gearing and Fly Wheel to large sizes.

The "CROWS" Ice Chopper is a simple, effective and cheap tool for chipping Ice. 2/6 each.

